

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims

1.-11. (Cancelled).

12. (Currently Amended) A liquid food composition, containing 1-10 wt.% of a branched α -glucan having an average molar weight of at least 10^5 Da, and at least 1 wt.% of a food protein.

13. (Currently Amended) A method of inducing satiety and satiation in a person in need thereof, comprising repeatedly administering to that person an effective amount of a branched α -glucan having an average molar weight of at least 10^5 Da and having a reduced digestibility of less than 30% of the digestibility of native starch.

14. (Previously Presented) The method according to claim 13, wherein the branched α -glucan has a degree of branching of at least 8%.

15. (Previously Presented) The method according to claim 13, wherein the α -glucan has a degree of branching of at least 10%.

16. (Previously Presented) The method according to claim 13, wherein the α -glucan has an average molar weight of between $5 \cdot 10^5$ and 10^8 Da.

17. (Previously Presented) The method according to claim 13, wherein the α -glucan contains $\alpha(1,4)$ and $\alpha(1,6)$ linkages.

18. (Previously Presented) The method according to claim 13, wherein the α -glucan is non-ionic.

19. (Previously Presented) The method according to claim 13, wherein the α -glucan is produced by enzymatic glucosyl transfer from sucrose.

20. (Previously Presented) The method according to claim 13, wherein the α -glucan is used in a concentration of 1-10 % (by weight).

21. (Previously Presented) The method according to claim 13, wherein the α -glucan is combined with a protein.

22. (Previously Presented) The method according to claim 21, wherein the protein is a processed milk or soy protein.

23. (Previously Presented) The method according to claim 13, wherein an aqueous solution of 7.5 wt.% of the α -glucan at pH 2 shows an increase in viscosity of at least 1.5 times compared to the viscosity at pH 6.8, measured at 10 rad/s.

24. (Previously Presented) The food composition according to claim 12, wherein the α -glucan has degree of branching of at least 10%.

25. (Previously Presented) The food composition according to claim 12, wherein the α -glucan has degree of branching of at least 12% up to 24%.

26. (Previously Presented) The food composition according to claim 12, wherein the α -glucan contains at least 8% of 1,4,6-linked anhydroglucose units.

27. (Previously Presented) The food composition according to claim 12, wherein the α -glucan comprises reuteran.

28. (Previously Presented) The food composition according to claim 12, wherein the α -glucan has degree of branching of at least 8%.

29. (Previously Presented) The food composition according to claim 12, which is a liquid composition.

30. (New) A food composition, containing 1-10 wt.% of a branched chain α -glucan having an average molar weight of at least 10^5 Da and having a reduced digestibility of less than 30% of the digestibility of native starch, and at least 1 wt.% of a food protein.

31. (New) The food composition according to claim 30, wherein the branched chain α -glucan has a degree of branching of at least 8%.

32. (New) The food composition according to claim 30, wherein the α -glucan is produced by enzymatic glucosyl transfer from sucrose.